

Using Time as a Public Health Control: Keep it cold, keep it hot, or don't keep it too long!

Objectives

- Recognize TCS foods
- Learn the Food Code Requirements for TPHC procedures
- Recognize acceptable TPHC marking procedures
- Determine how TPHC and HACCP complement

Factors Affecting Pathogen Growth

Time/temperature Controlled for Safety (TCS) Food

- A food that requires time or temperature control for safety to limit pathogenic microorganism growth or toxin formation

TCS foods

- Animal foods
- Heat-treated plant food
- Raw seed sprouts
- Cut melons
- Garlic-in-oil mixtures that have not been modified to prevent growth
- Cut tomatoes or cut tomato mixtures
- Cut leafy greens
- A food that because of its pH and Aw values is designated as Product Assessment Required (PA) in Interaction Tables A or B of the Food Code

Non-TCS foods

- Air-cooled, hard-boiled egg with intact shell
- Pasteurized egg with intact shell
- A food that does not support the growth and toxin formation of pathogens but may otherwise be contaminated and capable of causing illness

Non-TCS foods

- A food that because of its pH and Aw values is designated as non-PHF/non-TCS food in Interaction Tables A and B
- A food designated as Product Assessment Required (PA) with subsequent PA proving that the food does not support the growth and toxin production of pathogens

Holding TCS Foods

Use temperature OR Use time

Holding TCS Foods using Time

- Food Code section 3-501.19 describes requirements
- Up to 4 hours, irreversible and uninterrupted
- Cold foods up to 6 hours under specific circumstances
- No prior approval required
- Foods must be marked to indicate time
- Must have written procedures available upon request
- Procedures must be followed exactly
- All foods discarded at end of time period

How does TPHC fit into HACCP?

- Menus and Recipes
- Safe Food Handling

Template Provided in HACCP Section: Menus and Recipes

- Name of food product/recipe
- How the food will be prepared, served, and discarded
- Time Control Procedure
- Holding information

Similar TCS foods

- Can use same form or attach listing for like products
- Group by identical preparation, serving, and discarding procedures

A few more comments about food safety:

- No food can be recovered and re-served once it passes the point of service (i.e. cashier) in a traditional cafeteria setting.
- No food provided for service in an alternate or innovative service location can be recovered and re-served in the SN program once it leaves supervision of nutrition staff.